

STARTERS

JUMBO BLUE CRAB CAKE | 15

cranberry fennel slaw, crispy squash

TUSCAN CALAMARI | 13

sautéed calamari, white beans, stewed tomatoes, garlic baguette

SWEET AND SOUR ROCK SHRIMP | 15

breaded rock shrimp, sweet and sour sauce, brussels sprout slaw

VEGETABLE TERRINE | 13

seasonal selection of roasted vegetables, tempeh, balsamic reduction

CHEESE AND CHARCUTERIE | 16

chef's selection of local cheese, prosciutto di parma, pickles, mustard

LAMB AND PORK BELLY MEATBALLS | 14

caramelized shallot and roasted garlic cream

SOUPS AND SALADS

LOBSTER BISQUE | 13

finished with brandy, crème fraîche, lobster crudo

SOUP OF THE DAY | 7

made fresh daily with seasonal ingredients

HORIZONS SALAD | 7

focaccia bread, mixed greens, julienned cucumber, tomatoes, oregano vinaigrette

BABY ROMAINE CAESAR SALAD | 8

white anchovies, pickled red onion, cornbread croutons

WEDGE SALAD | 8

crispy pork belly, scallions, farm egg, roasted tomatoes, creamy bleu cheese

ROASTED BEET SALAD | 9

arugula, truffled goat cheese, toasted pecans, pickled mustard seeds

CONSUMING RAW OR UNCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

CHEF'S SPECIALTIES

BRAISED PORK SHANK | 30

parsnip puree, horizons kimchee, wild rice

BUTTERNUT SQUASH CHILI | 22

crispy tempeh, acorn squash bowl

SLOW BAKED HALF CHICKEN | 29

bleu cheese smashed potatoes, bacon, brussels sprouts, pan jus

EGGPLANT ROLLATINI | 21

quinoa and yam stuffing, mozzarella, braised swiss chard, stewed tomato sauce

FISH

WHISKY GLAZED ATLANTIC SALMON | 27

bacon cheddar grit cake, creamy spinach

SEARED GEORGES BANK SEA SCALLOPS | 36

white truffle risotto, wilted arugula, roasted market mushrooms

BLOOD ORANGE MAHI-MAHI | 32

roasted root vegetable hash, blood orange gel

STEAKS & CHOPS

served with yukon smashed potatoes, brussels sprouts

6 OZ TENDERLOIN | 38

certified angus beef

12 OZ NY STRIP | 45

usda prime

14 OZ DELMONICO | 42

certified angus beef

10 OZ TOP SIRLOIN | 38

usda prime

AUSTRALIAN LAMB RACK | 42

himalayan black salt and peppercorn crust, herb and roasted garlic pistou

ENHANCEMENTS

8 OZ COLD WATER LOBSTER TAIL | 25

CREAMY SPINACH | 7

(3) JUMBO SHRIMP | 8

(3) SEARED SCALLOPS | 13

ROASTED MIXED MUSHROOMS | 8

SAUCES & BUTTERS

HORIZONS STEAK SAUCE

VEAL DEMI GLACE

AU POIVRE

GORGONZOLA CREAM

TRUFFLE BUTTER

BEARNAISE

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